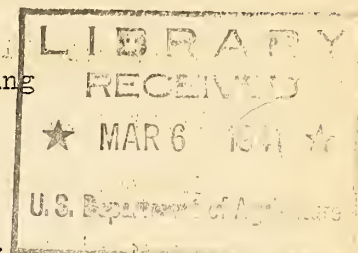


## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



132  
2A98  
UNITED STATES DEPARTMENT OF AGRICULTUREBureau of Agricultural Chemistry and Engineering  
Agricultural Chemical Research DivisionSTANDARD COLORS FOR GRADING MAPLE SIRUP

Origin and Distribution of these Standard Colors:- The basic work of developing standard colors for use in grading maple sirup was done several years ago by the old Bureau of Chemistry, U. S. Department of Agriculture. Since that time their use has been steadily increasing in the maple sirup producing States. Owing to the large demand, it has been impossible to supply them for use by individual sirup makers, but the plan has been adopted of sending a carefully prepared and tested master set of standard colors each year to State authorities, together with the necessary instructions for using these master sets in making up a larger supply for distribution within each State.

The same colors are now in use in several producing States. The Bureau of Agricultural Chemistry and Engineering will continue to supply State authorities each year with these sets. Sirup makers and others can usually obtain the standard colors through their State Bureau of Markets, addressing the Director of the Bureau of Markets at the State Capital.

Precautions in the Use of Liquid (Caramel-Glycerine) Standard Colors:- Certain precautions should be exercised by sirup makers and others in using the standard colors for grading purposes. They do not keep their original color indefinitely. It is recommended that: (1) The bottles containing liquid standard colors should be filled as full

as practicable and be kept tightly stoppered; (2) the colors should be kept in a cool, dark place during the off-season when they are not in use; and (3) they should be replaced with fresh colors after two seasons' use. Some prefer to replace old colors with new ones in advance of each sirup-making season. All old colors should be destroyed when the new ones are received.

For accurate color grading, the same kind and size of bottles as used to contain the liquid standard colors should be used for the maple sirup samples. In most States, insofar as color alone is concerned, sirup that is as light or lighter in color than the "light amber" color is "Fancy"; that which is as light or lighter in color than the "medium amber", but not as light as "light amber", is Grade 1 or A; that which is as light or lighter in color than the "dark amber", but not as light as "medium amber", is Grade 2 or B; and that which is darker in color than the "dark amber" color is Grade 3 or C.

For use in grading cloudy sirup, master sets in which color and cloudiness are combined are supplied.

Circulars defining "U. S. Standards for Table Maple Sirup" and "U. S. Standards for Maple Sirup for Reprocessing", which are based in part on the use of the standard colors, have been issued by the Agricultural Marketing Service of the U. S. Department of Agriculture. These grade standards may be obtained from the Agricultural Marketing Service.

7

